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Poultry Slaughtering/Processing: Occupational Safety and Health Administration Issues Inspection Guidance

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The United States Occupational Safety and Health Administration (“OSHA”) issued earlier this fall a guidance document titled *Inspection Guidance for Poultry Slaughtering and Poultry Processing Establishments* (October 28, 2015).

The memorandum establishes guidance for OSHA inspectors in regards to poultry slaughtering and processing establishments (i.e., North American Industry Classification System 311615, Poultry Processing).

The memorandum states that both programmed and un-programmed OSHA inspectors shall cover the following hazards:

- Ergonomics/Musculoskeletal Disorders
- Personal Protection Equipment (PPE)/Payment for PPE
- Lockout/Tagout – Electrical
- Machine Guarding
- Slips, Trips and Falls
- Process Safety Management – Ammonia
- Chemical Hazards – Ammonia, Chlorine, Hydrogen Peroxide, Peracetic Acid . Carbon Monoxide
- Occupational Noise
- Egress and blocked exits
- Sanitation and Cleanup Operations

Besides providing both “Scope” and the “Background” for the guidance, it also addresses:

- State Plan Impact
- Other Hazards
- Inspection Procedures
- Outreach, Compliance Assistance and Training
- OSHA Information System
- Recommended Abatement Actions
- Additional Methods of Reducing Ergonomic Hazards

[Click here to download a copy of the guidance document.](#)